

Cookie Exchange Party Feature

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Social World

Edna Cloyd, Editor

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B-1

Share Recipes for Holiday Party Whirl



Display
Culinary
Talents

To achieve variety in their holiday fare, Torrance Welcome Wagon club featured a cookie and recipe exchange at their Christmas party. Exchanging their favorite recipes are from left, Mmes. Victor Esposito and Joseph Fleming, while Mrs. Kendall Klossner, president, pours coffee for Mrs. Glen Johnson, and Larry McLaughlin, new members. (Press-Herald Photo)

Members of Torrance Welcome Wagon Club gathered at the home of their president, Mrs. Kendall Klossner, 19510 Anza Monday evening, Dec. 18, at 8 p.m. for their traditional Cookie Exchange.

Punch and coffee were served from a gaily decorated table decked in red tablecloth and a holiday centerpiece of green candles, silver balls and greenery. Also gracing the table was an eye-catching array of decorative cookies brought by the women, for sampling that evening. Each person brought several dozen cookies to the affair, and returned home with a wide as-

sortment selected from the varieties offered.

During the evening the women listened to Christmas music, played bridge, and exchanged their cookie recipes. One of the topics of conversation centered on an unusual piece of china from which Mrs. Joseph Fleming, co-hostess, served her cookies. It was an Aynsley English hand-painted and signed footed cake plate stand.

For the parties yet to come during this holiday season, the Welcome Wagon club members are contributing their favorite cookie recipes.

WEDDING RINGS

4 Tblsp. powdered sugar	2 cups sifted flour
1 cup butter	1 cup chopped nuts
1 Tblsp. cold water	½ tsp. almond extract

Cream butter and sugar; blend in almond extract, mixing well. Add nuts and flour and water. Form balls the size of small walnuts. Bake in 325 degree oven for 10 or 15 minutes until firm, not brown. Roll warm cookies in powdered sugar; let stand until cool and roll in powdered sugar again.

—Mrs. Kendall Klossner

DATE STICKS

1½ cups dark brown sugar	1 tsp. baking soda
3 eggs	½ tsp. baking powder
¾ cup butter	½ tsp. salt
1 tsp. vanilla	½ cup broken nuts
2½ cups sifted flour	1 cup chopped dates

Mix first four ingredients thoroughly. Sift together and then add flour, soda, baking powder and salt. Add nuts and dates and put into greased and floured 8x8" pan, the batter will be quite stiff. Bake at 350 degrees for 30-35 minutes. Cool slightly. While still warm cut into sticks, about 1"x2", and roll in powdered sugar.—Mrs. Joseph Fleming.

THUMBPRINT COOKIES

(All measurements are level. Sift flour before measuring.)

½ cup butter	1 tsp. vanilla
½ cup shortening	½ tsp. almond extract
¾ cup packed brown sugar	2 cups sifted flour
2 egg yolks	2 egg whites, unbeaten
½ tsp. salt	1 cup finely chopped nuts

Beat butter, sugar, egg yolks, salt and flavorings together until fluffy. Add sifted flour and mix to moderately stiff dough. Using level teaspoon dough for each cookie, roll dough between palms of hands into small balls about one inch in diameter. Dip balls into unbeaten egg white and roll in chopped nuts. Place about two inches apart on ungreased baking sheet. Using thumb, make a depression in center of each ball. Bake in moderately slow oven 325 degrees for 20 to 25 minutes. Cool thoroughly before storing. Before serving fill with jam or jelly, using red and green for Christmas effect. Makes 2½ to 3 dozen cookies.

—Mrs. Wally Neal

KRINKLES

1/3 cup peanut butter	1-3 oz. can Chinese
1-6 oz. package scotch morsels	noodles

Melt peanut butter and morsels in double boiler. Stir in noodles and drop by teaspoons on wax paper. Let cool.

—Mrs. Richard Odgers

GERMAN LEBKUCHEN

1 egg	½ tsp. cloves
¾ cup brown sugar	½ tsp. allspice
½ cup honey	½ tsp. soda
½ cup dark molasses	½ cup slivered blanched almonds
3 cups flour	1 cup fruits & peels
1¼ tsp. cinnamon	
1¼ tsp. nutmeg	

Beat egg, add sugar and beat again until fluffy. Stir in honey and molasses. Sift together flour, spices and soda. Add to creamed mixture, mixing well. Stir in almonds, fruits and peels. Chill several hours or overnight. Roll to ¼" on floured cloth. Cut in squares or rectangles. Bake on greased sheet at 350 degrees for 12 minutes. Cool slightly. Remove from pan, and spread with glaze.

1 slightly beaten egg white	1½ cups sifted confectioners sugar
1½ tsp. grated lemon peel	dash salt
1 Tblsp. lemon juice	

Cool before storing. Best if aged 2 weeks airtight.

—Mrs. Bert Hall

Mrs. Grayson to Serve

Auxiliary for Second Term



MRS. ARTHUR GRAYSON
(Hedman Photo)

Mrs. Arthur Grayson has been elected to serve a second term as president of the Little Company of Mary Hospital Auxiliary. Mrs. Grayson has served the auxiliary as a floor chairman, publicity chairman, Christmas Bazaar chairman, and first vice-president. Prior to serving as president this past year, she has contributed nearly 4,000 volunteer hours since joining the auxiliary.

Mrs. Grayson has lived in the South Bay area since 1963 with her husband and daughter, Sandy. She is active in the La Sertoma Club of Torrance, the Los Angeles County Medical Association Auxiliary and Las Vecinas. She is also a member of the Palos Verdes Community Art Association.

The auxiliary president was born in Texas and attended Dallas College. She has held offices in the Order of the Eastern Star and Daughters of the Nile and been active in the Girl Scouts, PTA, March of Dimes, Red Cross, and Heart Fund drives.

Her hobby is doing crafts in her home workshop.

Ten Year Residents

Celebrate 25th Anniversary

Mr. and Mrs. Andrew Foster, 16222 Daphne Ave., will begin the year of 1968 by celebrating their silver wedding anniversary with an Open House on New Year's Day for family and friends.

The couple will then leave for San Francisco, where they were married Jan. 1, 1943, when Mr. Foster was serving with the United States Navy. After a few days there, they will go to Las Vegas to complete the anniversary trip.

Natives of Portland, Ore., the Fosters were childhood sweethearts. They are parents of three children, Andrea, Barbara and Curtis.

Living in Torrance for the past 10 years, Mr. Foster is assistant sales manager for Graflex.

Mrs. Foster is assistant typing teacher at Lennox High and is active with Beta Sigma Phi and the PTA.



MR., MRS. ANDREW FOSTER
... Married 25 Years

Engagements



PATRICIA KRUSEY

Krusey - Zich

A spring wedding is being planned by Miss Patricia Krusey and Carl Zich.

The announcement of their daughter's engagement is made today by Mr. and Mrs. Charles Krusey, 3905 W. 186th St., Torrance. Parents of the future bridegroom are Mr. and Mrs. Carl B. Zich, Sr., 4002 W. 177th St., Torrance.

The bride-elect was graduated from North High School in 1967 and is now attending El Camino College.

Mr. Zich is a 1965 graduate of North High School. He attended El Camino College for two years. On leave now, he will report soon to the United States Naval installation at Great Lakes to study nuclear engineering.

McDonnell - Jorgensen

Mr. and Mrs. Robert McDonnell, 21942 S. Hansom Ave., Torrance announce the engagement and forthcoming marriage of their daughter, Sandra, to Norman G. Jorgensen.

The wedding will take place Feb. 17 at 11 o'clock at the Trinity Lutheran Church in San Pedro.

The future bride was graduated from Bishop Montgomery High School in 1963. She is employed by the Pacific Telephone Co.

Her fiancé, son of Mr. and Mrs. Harold Jorgensen of Ruthven, Iowa, is a graduate of the Ruthven High School. He is now serving with the United States Navy in Vietnam.



SANDRA McDONNELL



Proving
They
Care

CARE, which is receiving the support of the California Federation of Women's Clubs in sending seed and tool kits to Latin American countries, was given a boost by the Torrance Woman's Club at its Christmas Party. Members decorated the Christmas tree with one dollar bills. Taking part in the neighborly gesture are, from left, Mmes. Don Wolf, James Burchett, Robert Moffitt, president, and Frank Breit. A potluck luncheon, carols and gift exchange followed.

(Press-Herald Photo)